#### **ENVIRONMENTAL DIVISION**

110 Fifth Street, Suite 400 – Salem, New Jersey 08079 856-935-7510 ext. 8448 - 856-358-3857 Fax 856-935-8483

# new Jers

#### MOBILE RETAIL FOOD ESTABLISHMENT APPLICATION

City: \_\_\_\_\_\_State: \_\_\_\_\_Zip:\_\_\_\_\_

☐ SEASONAL ☐ ANNUAL ☐ TEMPORARY

#### PART 1 TO BE COMPLETED BY FOOD VENDOR

Owner/Corporation:

Trading Name of Mobile Vendor:

Street Address:

MOBILE VENDOR BUSINESS INFORMATION

Mailing Address: (if different)		
		Fax#:
Email:		
Contact Person:	Phone#:	Cell#:
YPE OF MOBILE UNIT (C	HECK ALL THAT APPLY)	
☐ Push Cart ☐ Tableton/Ten	t □ Food Preparation Vehicle □	Trailer □ Refrigerated Vehicle □ Other:
Sanitation/Personal Hygie	one	Other Equipment
☐Hot/cold Running Water		☐Trash Container
□Freshwater Container		□Sneeze Guards
□Wastewater Container	gals	□Extra Utensils
☐Hand Sink w Warm Runn		□Covered Containers
☐Insulated Container w Fre	ee Flow Spout	□Foil, Plastic Wrap
□3 Compartment Sink w ho		□Thermometers
□Buckets/Spray Bottles w/		□Sanitizer/test kit
□Gloves □Paper Tow	vels □Soap	□
	RATION SCHEDULE (CHECK	
Where will you serve food:		
		elected Months (circle): J-F-M-A-M-J-J-A-S-O-N-D
	□ Wednesday □ Thursday □ Frid	
Times of Operation: M	1uw	_ThFSaSu
If Temporary/Special Event(s	a).	
ivalie of Event(s).		
Davis & Times at the Events		
Days & Times at the Event:		
Event Contact Person:		
Event Contact Person:		Phone#:

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List EVERY Food & Drink & how many servings of each item	IF this item is PREPARED using RAW ANIMAL or PLANT products, list those ingredients	Where did you buy this item? List STORE,PHONE # &ADDRESS	Prepared at Vending site (V) or Servicing Area (SA)?	Cooked at Vending site (V) or Servicing Area (SA)?	How do you  COOK this food item? List EQUIPMENT USED & POWER SOURCE	How do you quickly cool the food item? List <b>COOLING</b> EQUIPMENT USED & POWER SOURCE	How do you keep the food item hot? List HOT HOLDING EQUIPMENT USED & POWER SOURCE (No Sternos)	If reheating item for hot holding, List <b>REHEATING</b> EQUIPMENT USED & POWER SOURCE	How do you keep the food item cold? List COLD HOLDING EQUIPMENT USED & POWER SOURCE
Example: Chicken Tenders,5 0	Raw Chicken	XYZ Butcher Shop, 451- 0000 # Landis Ave XYZ City NI	SA	SA	Oven, Natural Gas	Walk-in Refrigerat or, Electric	N/A	N/A	Refrigerat or, Electric
									2

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DESCRIPTION of FOOD OPERATIONS:MENU ITEMS-SOURCE-PREP-HANDLING-STORAGE-EQUIPMT
NO HOME PREPARED FOODS ALLOWED!!! TAKE TEMPERATURES!! YOU MUST HAVE RECEIPTS ONSITE FOR ALL
FOOD ITEMS YOU BUY! (\*\*copy if additional forms are needed)

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# PART 2 TO BE COMPLETED BY SERVICING AREA OWNER/MANAGER SERVICING AREA BUSINESS INFORMATION

Owner/Corporate Name Address:				#	
Last Inspection Date			Fax #		
I PROVIDE THE FOI	LLOWING FOODS FOR	R THIS MOBILE U	JNIT (CHECK	ALL THAT APP	LY):
□Packaged Foods □Beverages □Other	☐Water Supply ☐Ice for consumption	□Prepared □Prepared Cold I		Raw Fruits and ve Meats and/or Seaf	-
I PROVIDE THE FOI	LLOWING SERVICES I	OR THIS MOBIL	E UNIT (CHE	CK ALL THAT A	APPLY):
□Space for the mobile ve □Space for the mobile ve □Utility service (i.e. elections) □Refrigerated storage of □Refrigerated storage of vegetables, raw seeds or space of non-hazardo □3 compartment sink for □Trash and garbage disposal □Grease/oil disposal	ndor/operator to store the tric hook-up) for mobile u perishable foods (raw frui potentially hazardous food prouts, cut melons, non-acus foods, utensils & equip wash, rinse and sanitizing	mobile unit at my so nit while in storage ts & vegetables, etc d (raw or cooked mo idified garlic and of ment	ervicing location at servicing area .) eat, shellfish, dain l mixtures, etc)		
THE MOBILE OPER	ATOR REPORTS TO M	IY FACILITY (CI	IECK ALL TH	AT APPLY):	
☐ Beginning of the day Time ☐ Monday ☐ Tues	Tin	d of the day ne Thursday	Tin	ner ne ]Saturday	
establishments operate units/vehicles return d refilling water tanks a	am familiar with the Sta e from an approved base aily to such location for and ice bins, and boarding	location (otherwis vehicle and equipn g food. AND	e known as a "s nent cleaning, di	ervicing area") a ischarging liquid	nd that all mobile or solid wastes,
food, or the cleaning of 8:24-3.2 and is subject	te above listed information of equipment or utensils use to penalties, fines and perpartment immediately.	sed in this mobile	operation is pro	hibited as per N.	J.A.C. 8:24-3.1 and
Servicing Area Owner/O Servicing Area Owner/O					
Mobile Owner/Operator	r (print)		Da	te	

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## Hygiene Plan Affidavit

I,	the undersigned, am the duly authorized representative of:
	Name and address of Food Establishment
I hereby certify as per NJAC to this affidavit.	28:24-2 that my food operation complies with the hygiene practices attached
	ption of how your food establishment (mobile food vending operation) ractice requirements under Chapter 24 of the NJ state sanitary code:
if any of these statements and b	the statements, brief description made and answered by me are true. I am aware that prief description made by me is willfully false, then I am subject to criminal and that filing a fraudulent affidavit could result in the assessment of civil penalties.
Date:	
	(Print Name & Title as the company official)
	(Signature)
	(Telephone number)

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□ Copy of <i>New Jersey Certificate of Authority</i> for mobile vendor/company (sales tax document)
□Copy of <i>Driver's License</i> (for all mobiles regardless of type of unit)
□ Copy of <i>Vehicle Registration</i> (for all mobiles regardless of type of unit)
□ Floor Plan: sketch/layout/photo diagram of operation showing all equipment, workspaces, restroom
☐ Water Testing Records (private wells only)
□ Copy of <i>Food Protection Managers Certification</i> , if required
□ Employee Health & Hygiene Written Policy-include instructions for hand washing, sick employee
restriction, smoking, work attire, jewelry & artificial nail and nail polish
□Copy of Servicing Area's Last Inspection Report if NOT inspected by the THIS Health Dept.
ATTACHMENT CHECKLIST (SUBMIT ALL WITH APPLICATION)
BELOW SECTION IS FOR OFFICIAL USE ONLY:
APPROVED: DATE: EXPIRATION DATE:
Classified Risk Type: $\square$ Risk 1 $\square$ Risk 2 $\square$ Risk 3 $\square$ Risk 4 (operations at servicing area only) Approval Restrictions:
Inspector: Approval Effective Date:
DISAPPROVED: DATE:
Classified Risk Type: $\square$ Risk 1 $\square$ Risk 2 $\square$ Risk 4 (operations at servicing area only)
Reasons for disapproval:
Inspector:
Mobile Retail Food: Any moveable unit in or on which food or beverage is stored, prepared or transported for retail sale
or given away at temporary locations. Self contained mobile unit inspections are conducted at the health department
office and at your servicing area. Inspections are valid until December 31, 2014.
Temporary Event Retail Food Establishment: A mobile retail food establishment that operates for a period of no
more than 14 consecutive days in conjunction with a single event or celebration. This application must be submitted
and approved at least 7 days prior to the event. An on-site inspection at the event is performed one hour prior to the start
of the event. Approvals expire in 14 days or at the end of the event. An application amendment may be submitted for
future events.
Risk (1) application review \$0 Risk (1) inspection \$0
Risk (2) application review \$0 Risk (2) inspection \$0
Risk (3) application review \$0 Risk (3) inspection \$0
Risk (4) application review \$0 Risk (4) inspection \$0

FEES: Fees may vary, please check with each health department covering the areas that you are vending.